

Cherry Oat Crumble

 Cooking time: 45 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: Grain Based Dessert

NSLP: ¼ cup Fruit, ¾ ounce equivalent Grains

SFSP: ¼ cup Fruit, ¾ ounce equivalent Grains

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Tart cherries, pitted, frozen	3 pounds	2 quarts + ¾ cup	6 pounds	1 gallon + 1½ cups
Sugar		¾ cup		1½ cups
Cornstarch		3 Tablespoons		¼ cup + 2 Tablespoons
Vanilla extract		1½ teaspoons		1 Tablespoon
Whole wheat flour		¾ cup		1½ cups
Rolled oats		¾ cup		1½ cups
Brown sugar		¼ cup + 2 Tablespoons		¾ cup
Salt		¼ teaspoon		½ teaspoon
Unsalted butter, melted	2 ounces	¼ cup	4 ounces	½ cup



Directions

1. Preheat the oven to 350° F. Spray pans with pan-release spray. For 12 servings use one 9x13-inch baking dish. For 24 servings use two 9x13-inch baking dishes or one full-size 2-inch steamtable pan.
2. Place the frozen tart cherries in a large mixing bowl. In a smaller bowl mix together the sugar and cornstarch, sprinkle over the fruit and mix. Add the vanilla extract and mix again. Pour the fruit into the prepared pans, dividing evenly if using two pans.
3. In a bowl mix together the flour, oats, brown sugar, and salt. Add the melted butter and mix together until the texture is coarse with some clumps. Distribute the oat topping over the fruit, dividing evenly if using two pans.
4. Bake in the preheated oven for about 30–45 minutes, or until the juices are bubbling and the oat topping is golden brown.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions using a #8 scoop.

continues

Cherry Oat Crumble, continued

Serving	Yield	Volume
½ cup	12 Servings: about 3 pounds	12 Servings: about 2 quarts 1 pint
	24 Servings: about 6 pounds	24 Servings: about 1 gallon 1 quart

Nutrients Per Serving					
Calories	45	Sodium	62 mg	Vitamin A	427 IU
Total Fat	2.5 g	Carbohydrate	5 g	Vitamin C	48 mg
Saturated Fat	0.2 g	Dietary Fiber	2 g	Iron	0.8 mg
Cholesterol	0 mg	Protein	3 g	Calcium	24 mg